

Pastry Cream

Milk - 32 fl oz
Sugar - 8 oz
Butter - 3 oz
Salt - pinch
Cornstarch - 3 oz
Eggs - 12 oz
Vanilla Paste - 1 T

Directions:

- Combine milk, vanilla paste and half of the sugar into pot.
- Bring to a boil
- Combine other half of sugar, eggs and cornstarch together and temper with milk.
- Put back on stove and heat mixture until bubble appears.
- Remove from heat and add butter and stir. Pour out onto sheet pan that is covered with plastic wrap.